

Claims

1. Process for the industrial production of packed,
ambient stable pasta, which process comprises the steps
5 of preparing a dough comprising (wt %):
a) 35-70 % durum semolina,
b) 0.2-1.0 % alginate,
c) 25-60 % water,
10 d) optionally salt or other seasoning or flavoring
agents,
said dough is subsequently shaped into pieces or
strands, and cooked by contacting the pieces or strands
with hot water or steam, whereafter the pieces or
strands are treated with a calcium chloride solution
15 and placed in a container in which they are sterilized.
2. Process according to claim 1, wherein the dough
consists essentially of:
35-70 % by weight durum semolina,
20 25-60 % by weight water,
0.2-1.0 % by weight alginate,
the balance being salt or other seasoning or flavoring
agents.
- 25 3. Process according to claim 1-2, wherein the dough
pieces or strands are cooked in boiling water for 0.5
to 3 minutes.
- 30 4. Process according to claim 1-3, wherein the cooked
dough pieces or strands are treated with a 0.2-3 %
CaCl₂ solution for 0.2-2 hours.

5. Process according to claim 1-4, wherein the dough pieces are sprayed with water or stored in water.
- 5 6. Process according to claim 1-5, wherein the dough pieces are sterilized in an open or closed can.
7. Process according to claim 1-6, wherein the pieces or strands are in the shape of spaetzle, gnocchi, macaroni, spaghetti, tagliatelle, lasagna, linguini, elbows, shells, penne, fettucine, or fusilli.
- 10 8. Process according to claim 1-7, wherein packaging is in a plastic container or a can.
- 15 9. Packaged, ambient stable, sterilised pasta particles having a composition comprising
 - (a) 35-70 % durum semolina,
 - (b) 0.2-1.0 % alginate,
 - (c) 25-60 % water.
- 20 10. Packaged ambient stable pasta particles according to claim 9, wherein the pasta particles are spaetzle, gnocchi, macaroni, spaghetti, tagliatelle, lasagna, linguini, elbows, shells, penne, fettucine, or fusilli.